

*An emblematic range of the Conservatoire of Littoral's
protected site*



Grape Varieties: 38% Cinsault
36% Grenache
26% Mourvèdre



Location: St. Cyr-sur-Mer



Soils: Jurassic and triassic stones



Produce: 35Hl/Ha



Vinification: Vinification variety by variety
Direct pressing on Mourvèdre, Grenache and Cinsault
Low temperature vinification
After clarification, blending and making of the cuvee



The eye

Light ruby pink color.



The nose

Reveals elegance and finesse
with aromas of strawberry
and gooseberry.

Aromatic | Fine | Elegant



The mouth

The attack is seductive by its powerful
and aromatic richness. Its finish reveals
finesse and length in the mouth.

Aromatic | Fine | Elegant



Gastronomy

Bouillabaisse, minced veal
with mushrooms, fish
terrines, lamb tagine.